

edie's kitchen

brunch

Buttermilk & blueberry pound loaf, maple syrup, Greek yoghurt (V) £3.50

Toasted coconut bread, honey, butter (V) £3.50

Smashed avocado, lime, chilli, coriander, sourdough, poached egg (V) (GFO) £6.50

Eddie's scrambled eggs, smoked salmon, sourdough £6.95 (GFO)

Eddie's scrambled eggs, smoked bacon, sourdough (GFO) £6.50

Eggs Benedict £6.95, Royale £7.50 (GFO)

Soup of the day (V) (GFO) £5.50

Open steak and beer onion sandwich £9.95 (GFO)

Eddie's full English £9.50 (GFO – no sausage)

Field mushrooms, taleggio, wilted spinach, poached egg, sourdough toast £6.50 (V)

Twice baked gruyere cheese soufflé, wilted spinach, cider cream, beer onions, watercress
£6.75 (V) (starter size)

Sautéed squid, truffle polenta, oxtail ragu, cherry tomatoes £7.95 (GF) (starter size)

Smoked haddock & green onion risotto, poached egg, curry sauce (GF)(SF) £10.50
(main course size)

Side of chips £2.50

(N) contains nuts (V) vegetarian (SF) contains shellfish/crustaceans (GF) gluten free

Please note all dishes can be served with gluten free bread.

starters

Homemade warm focaccia bread, confit garlic, Sicilian olives £5.00 (serves 2) (V)

Smoked haddock & green onion risotto, poached egg, curry sauce £7.25 (GF)(SF)

Pan fried pigeon breast, puy lentils, pancetta, silver skin onions, smoked aubergine purée, tarragon jus £7.50 (GF)

King oyster mushroom scallops, toasted focaccia, confit garlic puree, pickled walnut & pomegranate salsa, goat's cheese £6.95 (V)

Twice baked gruyere cheese soufflé, wilted spinach, cider cream, beer onions, watercress £6.75 (V)

Sautéed squid, truffle polenta, oxtail ragu, cherry tomatoes £7.95 (GF)

Soup of the day £5.50 (V)(GFO)

mains

Coq au vin, creamy mash, fine green beans £16 (GF)

8oz (226g) rib eye steak, hand cut chips, slow roasted tomato, king oyster mushroom, confit garlic butter, watercress £23 (GF)

Butternut squash & sage cannelloni, Roquefort, white wine cream, toasted hazelnuts £14.75 (V)

Pan fried hake, sautéed new potatoes, pancetta, chicory, runner beans, celeriac purée, red wine sauce £17.50 (GF)

Pan fried sea bream, seafood bisque, saffron potatoes, braised fennel, samphire, mussels, rouille £17.95 (GF)(SF)

Roast lamb rump, thyme potato rosti, cavolo nero, soubise sauce, red wine jus £19.95 (GF)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shellfish (N) nuts

desserts

Chocolate terrine, caramelized hazelnuts, yogurt ice cream, fairy floss £5.95

Treacle tart, cornish clotted cream, salted caramel £5.50

Passion fruit & blueberry parfait, crispy vanilla meringue, passion fruit syrup, fairy floss £5.75

blackberry soufflé, lemon meringue ice cream £6.25

Cheese of the day, chutney, homemade lavosh cracker £3.95 (GFO)(V)

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option